

FLORERIA ATLANTICO



HUMAN GEOGRAPHY

COCKTAIL MENU

FLORERIA
ATLANTICO

LEGEND OF
THE LIST

2024

THE
WORLD'S
50
BEST
BARS

2013 • 2014 • 2016
2017 • 2018 • 2019
2020 • 2021 • 2022
2023 • 2024

TATO
GIOVANNONI

ALTOS BARTENDERS
BARTENDER

2020

INDUSTRY ICON
AWARD

2023

ecoSPIRITS™



Florería Atlántico is proud to become the first bar in South America to work with ecoSPIRITS to reduce our carbon footprint. Cocktails with the ecoSPIRITS logo reduce emissions by an average of 150 g per cocktail served.

34°59'16"S 58°37'96"O

— COCKTAILS MENU —



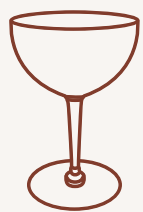
OFRENDA

\$16500

Pisco de Charqui, K'oa liquor and coca leaf, Vermouth Martini Dry, Amargo Obrero

PROFILE: SMOKED, COMPLEX, AROMATIC

ALLERGEN: ANIMAL PROTEIN



COYA RAYMI

\$16500



Carob Príncipe de los Apóstoles Gin, Amaro del Norte, tuna cordial, Drupa liquor

PROFILE: FRUITY, SPICY, HERBAL

ALLERGEN: CLOVE, ANISE



PACHAY

\$16500

Pumpkin cachaça, tobacco liqueur, Antica Fórmula, Fernet Branca, Cachi bitter

PROFILE: COMPLEX, INTENSE, SWEET

ALLERGEN: CACTUS FRUIT, CACHI PAPRIKA



AGUA DEL SOL

\$17700



Fernet Chola, Hidro-Sol, St-Germain, Prosecco Prima Prova Glera

PROFILE: FLORAL, HERBAL, LIGHT

ALLERGEN: NON



YVY MARAEY

\$16500

Forest earth distillate, cashew liqueur, sage soda

PROFILE: FRESH, MINTY, EARTHY

ALLERGEN: WALNUTS

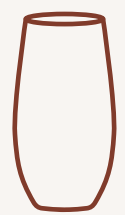


MONTE ARRIBA

\$16800

Singani, Río Paraná water, Strega Vermouth Giovannoni torrontés

PROFILE: VINOUS, FRESH, HERBAL
ALLERGEN: SEAWEED



KARU HÁRA

\$16500

Tree honey, Cerveza de palo Florería Atlántico x Antares avagha paste, Bacardí Oro

PROFILE: SWEET, INTENSE, MALTY
ALLERGEN: BARLEY, WHEAT, BEANS



WENU

\$19700



Príncipe de los Apóstoles Rosa Mosqueta Gin, calafate, organic yogurt, Cocchi Americano Rosa, Patagonian berry sorbet, bubbles

PROFILE: SWEET, FRUITY, DELICIOUS
ALLERGEN: LACTOSE, BERRIES



PATAGONES

\$19700

Jerez Lustau Palo Cortado of enoki, maqui liqueur, Vermouth Carpano rosso, soda water

PROFILE: UMAMI, FRUITY, BUBBLY
ALLERGEN: MUSHROOMS, BERRIES



PEHUÉN

\$17700

Cognac Hennessy VS, Hendrick's Gin, Pehuén Orgeat, Falernum of Merken

PROFILE: TROPICAL, NUTTY, FRESH
ALLERGEN: NUTS, CLOVES



EL ÚLTIMO PUEBLO

\$16500



Príncipe de los Apóstoles Gin, Oceanic wine, Estuary sweet, Talisker 10 years

PROFILE: MARTINISH, MARITIME, DIRTY
ALLERGEN: CRUSTACEANS

– N/A (NO ALCOHOLIC) COCKTAILS –



COLONIA LUJÁN

\$13700

N/A Sake, ginger honey, rice vinegar, orange

PROFILE: SESAME, FRESH, SLIGHTLY SPICY

ALLERGEN: SESAME



OSTENDE

\$13700

Anise and mandarin, Antares IPA N/A beer, citrus lemonade

PROFILE: HOPPY, CITRUSY, ANISEED

ALLERGENS: BARLEY, WHEAT, ANISE



GENTE DEL ESTE

\$13700

Pyrus pear N/A cider, cranberry, elderberry nectar from China Müller, torrontés vinegar

PROFILE: FLORAL, FRUITY, FRESH

ALLERGEN: NON

— LOS TÓNICOS — DE APÓSTOLES



APÓSTOLES CON FLORES

Príncipe de los Apóstoles Rosa Mosqueta Gin, elderberry shrub and K'oa flower, ginger ale

PROFILE: FLORAL, AROMATIC, SLIGHTLY SWEET

ALLERGEN: NON

\$15100



MEDIALUNA Y MEMBRILLO

Príncipe de los Apóstoles medialuna quince Gin, Mascarpone cheese, tonic water

PROFILE: FRUTAL, FLORAL, SILKY

ALLERGEN: LACTOSE, WHEAT

\$15100



— LONG DRINKS — DE VODKA PAN



PAN DE COCO

Vodka Pan, coconut oil, Caol Ila 12 years, tonic water

PROFILE: FRUTAL, COMPLEX, DELISH

ALLERGEN: COCONUT

\$15100



PAN CON API

Vodka Pan cooked with purple corn, Api distilled, tonic water

PROFILE: FLORAL, VEGETAL, FRESH

ALLERGEN: CORN

\$15100



– LAS CHOLAS – BURBUJEANTES



CHOLA TONIC

Chola, tonic water

PROFILE: HERBAL, INTENSE, FRESH
ALLERGEN: NON

\$14500



CHOLA WITH GINGER AND PEAR

Chola, pear Eau De Vie, ginger ale

PROFILE: FRUTAL, HERBAL, SPICY
ALLERGEN: NON

\$14500



CHOLA AND PROSECCO

Chola, Prosecco Prima Prova, white Absenta

PROFILE: HERBAL, COMPLEX, BUBBLY
ALLERGEN: NON

\$14500



– CLASSICS –

RÉSONANCE

*Vermouth Martini Dry, yellow Chartreuse,
white Absenta*

\$17200

HESPERIDINA SOUR

*Hesperidina, honey water, lemon juice,
orange blossom water*

\$15100

BLOODY MARY

*Vodka Pan, deviled sauce, tomato juice, lemon,
Yiyo El Xeneize pickles*

\$15800



HUGO SPRITZ

St-Germain, Prosecco Prima Prova, soda water, fresh mint leaves

\$25200

DAIQUIRI

Ron Bacardi Carta Blanca, sugar, lemon

\$14800

MANHATTAN

Bourbon Jim Beam, Vermouth Carpano rosso, Angostura

\$18700

GIMLET ATLÁNTICO

Gin Hendrick's, Atlantic cordial, Fino Lustau Jerez

\$18100

OLD FASHIONED

Bourbon Jim Beam, sugar, Angostura

\$18900

FERNET COLA

Fernet Branca, cola soda

\$13900

PENICILLIN

Old Parr, Peat Monster, ginger honey, lemon

\$19500

HANKY PANKY

Príncipe de los Apóstoles Gin, Vermouth Carpano rosso, Fernet Branca

\$15900



GANCIA EN EL MAR

Americano Gancia Aperitif, pink grapefruit, green tea soda, and Atlantic Ocean water

\$14800

PALOMA

Tequila, mezcal, pink grapefruit, lime, soda water, salt

\$19900

SAZERAC

Bourbon Jim Beam, Cognac Hennessy, Peychaud's, Angostura, white Absenta

\$19900

— MARTINIS —

MARTINI ATLÁNTICO

Bombay Sapphire Gin, Vermouth Giovannoni torrontés, Cocchi Americano, smoked salt, Mendoza black olives

\$15900

API MARTINI

Api distillate, Fernet Chola, Vermouth Martini Dry, Talisker 10 years

\$15100



ESPRESSO MARTINI

Vodka Pan, Cognac Hennessy, espresso coffee, Borghetti, Florería Atlántico Cocoa cream

\$15100



GARÚA MARTINI

Príncipe de los Apóstoles Gin, Vermouth Giovannoni torrontés, rainwater from Buenos Aires, Sambuca

\$15900



— NEGRONIS —

EL BOOGY DE LELO Y LILI

Vodka Pan, Cocchi Americano, uña de gato bitter

\$15100



BALESTRINI

Príncipe de los Apóstoles Gin, Campari, Amaro Averna, Atlantic Ocean water, smoked eucalyptus

\$17800



LA CHOFETA

Campari, Le Muscat, pine mushrooms, Cariló sand

\$15100

— LOS CLERICÓS —



CORDILLERANO

JAR \$39000 | GLASS \$15900

*Vermouth Giovannoni torrontés,
apricots, mountain weeds, Prosecco Prima Prova Glera*

PUEBLO ABIERTO

JAR \$39000 | GLASS \$15900

*White wine blend,
pear and lavender distillate, Florería Atlántico mandarin liqueur,
pink grapefruit, wild honey*

SANGRADA

JAR \$39000 | GLASS \$15900

*Blend of Atlantic wines,
mate, and citrus fruits*

– NON-ALCOHOLIC –

| | |
|--------------------------------------|---------|
| STILL/SPARKLING MINERAL WATER 750 ML | \$4000 |
| ACQUA PANNA STILL WATER | \$16000 |
| SAN PELLEGRINO SPARKLING WATER | \$16000 |

– BEERS, CIDER & WINE –

| | |
|---|---------|
| ANTARES LAGER (DRAFT) | \$6500 |
| ANTARES ESPECIAL (DRAFT) | \$7000 |
| ANTARES LIMITED EDITION (CAN) | \$7200 |
| NON-ALCOHOLIC BEER (CAN) | \$7200 |
| SIDRA PYRUS PEAR PATAGONIA ARGENTINA | \$9500 |
| SPARKLING BLOND 750 ML WINE 0% ALCOHOL | \$38000 |
| SPARKLING BRUNETT 750 ML WINE 0% ALCOHOL | \$38000 |



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**© FLORERÍA ATLÁNTICO – COCKTAIL AND SPIRITS MENU – TEXTS ADAPTED FROM
THE STUDIES OF BY FELIPE PIGNA – COCKTAIL RECIPES AND DRINK DESIGN BY TATO
GIOVANNONI, ANDRES QUIÑONEZ, AND THE ENTIRE FLORERÍA ATLÁNTICO BAR TEAM:
ALEJANDRO GALEANO, MARLENE FERNÁNDEZ, FER CARVAJAL, JOHNS FENG,
LISANDRO “LICHÍ” BRUNO, FEDERICO GARCÍA AND CARMELA MARTÍNEZ.**

**ART, AESTHETICS, AND EDITORIAL CONCEPT BY ANDRES QUIÑONEZ,
MAITE JAUREGUALZO, AND TATO GIOVANNONI.**

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chola



**PRINCIPE DE
LOS
APOSTOLES**

GIOVANNONI